

4626.0340 COOKING RAW ANIMAL FOODS. 3-401.11

A. Except as specified in items B to D, raw animal foods, such as eggs, fish, meat, poultry, and foods containing these raw animal foods, must be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked:

(1) 145 degrees F (63 degrees C) or above for 15 seconds for:

(a) raw eggs that are broken and prepared in response to a consumer's order and for immediate service; and

(b) except as specified in subitems (2) and (3) and items B and C, fish and meat including game animals commercially raised for food as specified in part 4626.0160, item A, and game animals under a voluntary inspection program as specified in part 4626.0160, item A;

(2) 155 degrees F (68 degrees C) or above for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites; mechanically tenderized and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified in part 4626.0160, item A, and game animals under a voluntary inspection program as specified in part 4626.0160, item A; and raw eggs that are not prepared as specified in subitem (1), unit (a);

Minimum Temperature °F (°C)	Time
145 (63)	3 minutes
150 (66)	1 minute
158 (70)	< 1 second (instantaneous); or

(3) 165 degrees F (74 degrees C) or above for 15 seconds for poultry; baluts, wild animals as specified in part 4626.0160, item C; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratites; or stuffing containing fish, meat, poultry, or ratites;

B. Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham must be cooked:

(1) in an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature;

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 10 lbs (4.5 kg)	10 lbs (4.5 kg) or more
Still dry	350°F (177°C) or more	250°F (121°C) or more

Convection	325°F (163°C) or more	250°F (121°C) or more
High humidity ¹	250°F (121°C) or less	250°F (121°C) or less

¹Relative humidity greater than 90 percent for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100 percent humidity.

; and

(2) as specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:^{p1}

Temperature °F (°C)	Time in Minutes*
130 (54.4)	112
131 (55.0)	89
133 (56.1)	56
135 (57.2)	36
136 (57.8)	28
138 (58.9)	18
140 (60.0)	12
142 (61.1)	8
144 (62.2)	5
145 (62.8)	4

Temperature °F (°C)	Time in Seconds*
147 (63.9)	134 seconds
149 (65.0)	85 seconds
151 (66.1)	54 seconds
153 (67.2)	34 seconds
155 (68.3)	22 seconds
157 (69.4)	14 seconds
158 (70.0)	0 seconds

*Holding time may include postoven heat rise.

C. A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if:

- (1) the food establishment serves a population that is not a highly susceptible population;
- (2) the steak is labeled to indicate that it is "whole-muscle, intact beef" as specified in part 4626.0130, item E; and
- (3) the steak is cooked on both the top and bottom to a surface temperature of 145 degrees F (63 degrees C) or above and a cooked color change is achieved on all external surfaces.

D. A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft-cooked eggs, or rare meat other than whole-muscle, intact beef steaks as specified in item C, may be served or offered for sale upon consumer request or selection in a ready-to-eat form if:

- (1) the food establishment serves a population that is not a highly susceptible population;
- (2) the food, if served or offered for service by consumer selection from a children's menu, does not contain comminuted meat;^{p2} and
- (3) the consumer is informed as specified in part 4626.0442 that to ensure its safety, the food should be cooked as specified in item A or B; or
- (4) the regulatory authority grants a variance from item A or B as specified in part 4626.1690 based on a HACCP plan that:
 - (a) is submitted by the licensee and approved as specified in part 4626.1700;
 - (b) documents scientific data or other information showing that a lesser time and temperature regimen results in a safe food; and
 - (c) verifies that equipment and procedures for food preparation and training of food employees at the food establishment meet the conditions of the variance.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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